

functions menu



SEATED EXPERIENCE

Two courses \$45 per person / Three courses \$55 per person.
Minimum 20 people. Vegan available on request.

entrée

Please select 2 of the following – served alternatively:

Chicken & Pork Terrine

Wrapped in parma ham, served with apricot and fig chutney, soda bread and mixed leaf salad.

Bruschetta Topped with Vine Ripe Tomatoes

With feta, red onion and basil pesto served on a bed of mixed leaves with balsamic reduction.

Caramelised Onion, Brie & Spinach Tartlet

With a fig and cranberry chutney.

Asparagus Salad (gf)

With fresh garden peas, lemon gel and herb oil.

Mozzarella & Mango Salad with Radish (gf)

With snow peas, cashew nuts and a shallot vinaigrette dressing.

Duck Liver Parfait with Poached Rhubarb

With a cherry gel, mixed leaf salad and crostini.

main course

Please select 2 of the following – served alternatively:

Herb Crusted Rump of Lamb

With a smoked aubergine purée, goat's cheese croquette and fresh sun-dried tomato on a bed of confit garlic mash with port jus.

250g Porterhouse Steak (gf)

With caramelised shallots, Jerusalem artichoke purée and fondant potato with a red wine jus.

Confit Duck Leg with Clementine Bacon (gf)

With hazelnut jam, sautéed kale, smoked polenta and raspberry gel.

Maple Glazed Salmon (gf)

With sautéed spring veg.

Pan-fried Supreme of Chicken (gf)

With wild mushroom, asparagus, leek and jus.

Braised Pork Belly (gf)

With roasted celeriac, apple and vanilla purée, caramelised apple, glazed carrot, pea cress and toffee jus.

Mediterranean Vegetable Pasta

With roasted red pepper and a tomato basil sauce.

functions menu



SEATED EXPERIENCE CONT.

dessert

Please select 2 of the following – served alternatively:

Mudcake

With butterscotch ice cream, raspberry coulis and honeycomb.

Sticky Toffee Pudding

With bourbon vanilla ice cream and whiskey caramel sauce.

Chocolate Mousse (gf)

With white chocolate and passionfruit mousse, mango coulis and fresh strawberry.

Deconstructed Cappuccino Cheesecake

With chocolate and Kahlua sauce, and gingernut crumb.

Mixed Berry Crumble

With vanilla ice cream and crème anglaise.

Blackberry and White Chocolate Parfait

With baked shortbread biscuit and a raspberry compote.

functions menu



SHARED EXPERIENCE

\$40 per person, minimum 15 people
Items to be served down the centre of the table

to start

Flavoured Sourdough

With herb infused oil, sun-dried tomato bell pepper pesto and flavoured butter.

mains

Herb Crusted Rump of Lamb

With pistachio and mint butter.

Honey Glazed Half Roast Chicken (gf)

With bell pepper and tomato salsa on a bed of caramelised root veg.

Roast Loin of Pork

Stuffed with apricot and sage, with roasted potatoes, root veg and toffee apple jus.

sides

Sautéed Button Mushroom (gf)

With lemon whiskey.

Slow Roasted Beetroot (gf)

With Greek yoghurt & smoked almonds.

Truffle Chips (gf)

With truffle oil & parmesan cheese.

Rosemary Salted Chips (gf)

Pan Seared Green Beans (gf)

With kale & truffle butter topped with toasted walnuts.

Kale & Quinoa Salad (gf) (v)

With Russian red kale, pearl bocconcini, goji berries, beetroot, quinoa, broccolini and toasted hazelnuts with a cider, orange and maple dressing.

functions menu



BREW TABLE BEER PAIRING DINNER

\$79 per person

Minimum 20

From lagers to pale ales to vintage brews and stouts, you'll taste the chocolaty malt driven beers through to the powerful heavily hopped ales. Our head chef Anthony Dunne will curate a skilfully paired menu to complement the selected brewery. As you enjoy your delicious 4 course menu the brewery will regale with stories from its creation, tasting notes and brewing.

Brewery examples, subject to availability:

- Coopers
- Mountain Goat
- Prancing Pony
- Newstead Brewery

GENTLEMAN'S DISTILLER 4 COURSE PAIRING EVENING

\$79 per person

Minimum 20

Mr Edward's Alehouse has joined forces with a number of award winning distilleries to offer you an expertly curated four course menu, each option perfectly paired with a different whiskey. If you're a whiskey novice or pro you will love it. A representative from the selected distillery will be right there with you to explain the many complexities of the liquor, as well as the differences between the vintages.

Distiller examples, subject to availability:

- Laphroaig
- The Glenlivet
- The Irish Experience
- The American Experience

functions menu



PLATTERS

Perfect bite-sized options allowing you to create your own menu for your guests to enjoy and our Alehouse staff to serve on platters, roaming or placed on tables.

\$4 each – minimum order 15 per item

- Goat cheese mousse with roasted beetroot on water crackers (cold)
- Coronation chicken with apricot chutney on toasted sourdough (cold)
- Cherry tomato, aged cheddar & olive skewers (cold)
- Prosciutto, basil, goat cheese & fig relish parcel (cold)
- Crostini with dill pickled cucumber, roasted bell pepper and cream cheese mousse (cold)
- Slow roasted beef cheek & horseradish arancini (hot)
- Deep fried mozzarella balls with mixed berry compote (hot)
- Tomato, cucumber coriander, chilli and feta bruschetta (hot)
- Dill and lemon crumbed hake with gribiche (hot)
- Moroccan lamb mini pie topped with yoghurt & mint (hot)
- Crumbed chicken stuffed with herb & garlic butter (hot)
- Pork & herb cocktail sausage with rosemary salt & dipping sauce (hot)
- Slow braised beef pie with peppered watercress oil (hot)
- Petit savoury quiche with tomato, spinach & cheese (hot)
- Salt & pepper crumbed pineapple squid with chilli jam (hot)
- Mozzarella ball fritters with apricot and fig chutney (hot)
- Oxtail, chocolate & beer tartlet (hot)

Our recommendations are as follows:

2 Hour Cocktail Party

Light refreshment to accompany drinks, we recommend 6 to 8 items.

3 Hour Cocktail Party

We recommend at least 10 items, this offering is not designed to replace dinner.

4 Hour Cocktail Party

Perfect for a light dinner we recommend at least 12 items, accompanied with charcuterie.

functions menu



Looking for catering to accompany after work drinks?

Chef's Selection Charcuterie Board \$45

Serves 4

Chef's selection of charcuterie and cheese complemented with pickled vegetables, warm Arbequina olives, chutney, home-made beer bread & crostini.

Flavoured Sourdough \$15

Serves 6

With herb infused oil, sun-dried tomato bell pepper pesto & flavoured butter.

Warmed Verdiel Olives \$12

Serves 4

With chilli, coriander & lime blended hummus and French sticks.

Truffle Chips \$12

Serves 4

With truffle oil & parmesan cheese.

Mick's Crisps \$7

Serves 4

Slightly spiced crunchy hot crisps.

functions menu



OFFICE CATERING

Need catering for your office? Our mouth-watering gourmet rustic sandwiches, salads and charcuterie boards are perfect to complement your next meeting.

Choose from our fresh rustic artisan sandwich selections, each beautifully presented with locally sourced produce and hygienically packaged. Our catering platters are ready to serve and easy to clear away. You can even choose to have your order delivered (Brisbane CBD) or collect it yourself!

artisan sandwich platters

\$99 per platter
Serves 10

Please select five options per platter:

Pulled Pork & Apple

Pulled pork with apple & fig chutney, sliced pickle, beef tomato and rocket between rustic sourdough.

Chicken & Bacon

Saffron twist marinated chicken and crispy bacon baguette with saffron aioli, roasted cherry tomato and rocket.

Butternut Walnut

Roasted butternut pumpkin, pepper aioli, toasted walnut, plum tomato, cucumber and kale, with a crisp fresh salad on thick cut spiced raisin bread.

Tuna Delight

Tuna with lemon, dill, mayonnaise and black pepper on rustic white bread with rocket and shaved parmesan.

Slow Braised Beef

Slow braised shredded beef with French mustard, horseradish crème fraiche, red onion marmalade, red cabbage and feta cheese in a multi-grain wrap.

B.B.L.T

Crispy bacon, slow-braised beef, plum tomato, shredded lettuce, soft cheddar & aioli on a soft bap.

Classic

Chicken, lettuce and tomato with wholegrain mustard and sour cream on rustic grain.

Honey & Mustard Glazed Ham

With rich butter on a crispy sourdough.

Baked Ham

With vintage cheddar, tomato, crisp lettuce and Ploughman pickle relish.

Chorizo

With red pepper salsa and crispy cos lettuce on rye bread.

Fig & Apricot Chutney

With rosemary and brie on wholemeal bread.

functions menu



OFFICE CATERING CONT.

chef's choice charcuterie board

\$45

Serves 4

Chef's selection of meats and cheese complemented with pickled vegetables, Arbequina warm olives, chutney, home-made beer bread and crostini.

side salads

\$12 each

Serves 1 person

Superfood Salad

Russian red kale, pearl bocconcini, goji berries, pomegranate, golden beetroot, quinoa, broccolini and toasted hazelnuts with a cider, orange and maple dressing.

Jamon De Serrano Salad

Shaved Serrano with rocket leaves, roast pumpkin, brussel sprout, rice, raisins, cranberries, cherry tomatoes, green apple, radish and balsamic dressing.

functions menu



BEVERAGES

bar tab

Bar tabs are a preset amount for beverage consumption for guests on the evening and can be increased in monetary amounts if necessary throughout your event. You are welcome to select a combination of beer, wine, spirits and cocktails from our current beverage menus to be available to guests on a bar tab basis.

cash bar

Drinks on a consumption basis are available for guests purchasing their own drinks throughout the event from our current beverage menus.

beverage package

2 hours - \$45 per person

3 hours - \$55 per person

4 hours - \$65 per person

Includes:

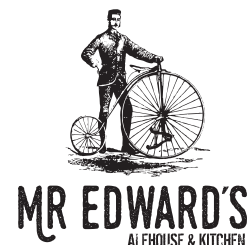
Danger Lager, Coopers Pale Ale, Coopers Mild, Coopers Light, Thatchers Cider, House Shiraz, Sauvignon Blanc, Sparkling Brut, Soft Drink and Juice.

Add ons

Premium Sprints \$15 per person/per hour

Ketel One Vodka, Tanqueray Gin, Johnnie Walker Black, Pampero White Rum, Pampero Dark Rum, Dickel Tennessee Whisky.

functions menu



BEVERAGES CONT.

classic cocktails

\$16pp

Please select two of the following to be served on arrival:

Espresso Martini

Ketel One Vodka, Frangelico, Kahlua, a shot of espresso & vanilla syrup.

French Martini

Ketel One Vodka, Chambord & pineapple juice.

Spiced Mojito

Spiced rum, brown sugar, mint & lime.

Bloody Mary

Ketel One Vodka, Worcestershire sauce, Tabasco, lemon juice, tomato juice, salt & pepper.

Ink & Elderflower Martini

Ink Gin, St Germaine, dry vermouth & olives.

The Kraken Storm

Kraken Rum, ginger beer, bitters & lime.

Hurricane

Pampero Dark, passionfruit, lime & cranberry juice.

Summer Punch

Pampero White Rum, Midori, lime, pineapple juice & raspberry purée.

Ron Zacapa Old Fashioned

Ron Zacapa Rum, Kahlua, Aperol, sugar & bitters.

Aperol Spritz

Aperol, Prosecco & soda.

Electric Blue Ice Tea

Ketel One Vodka, Pampero Blanco, Tanqueray Gin, Don Julio Tequila, Blue Curacao & Solo.

The Grand Margarita

Don Julio Tequila, Grand Marnier & lime.

Lillet Fizz

Lillet, St Germaine, lime & sparkling wine.